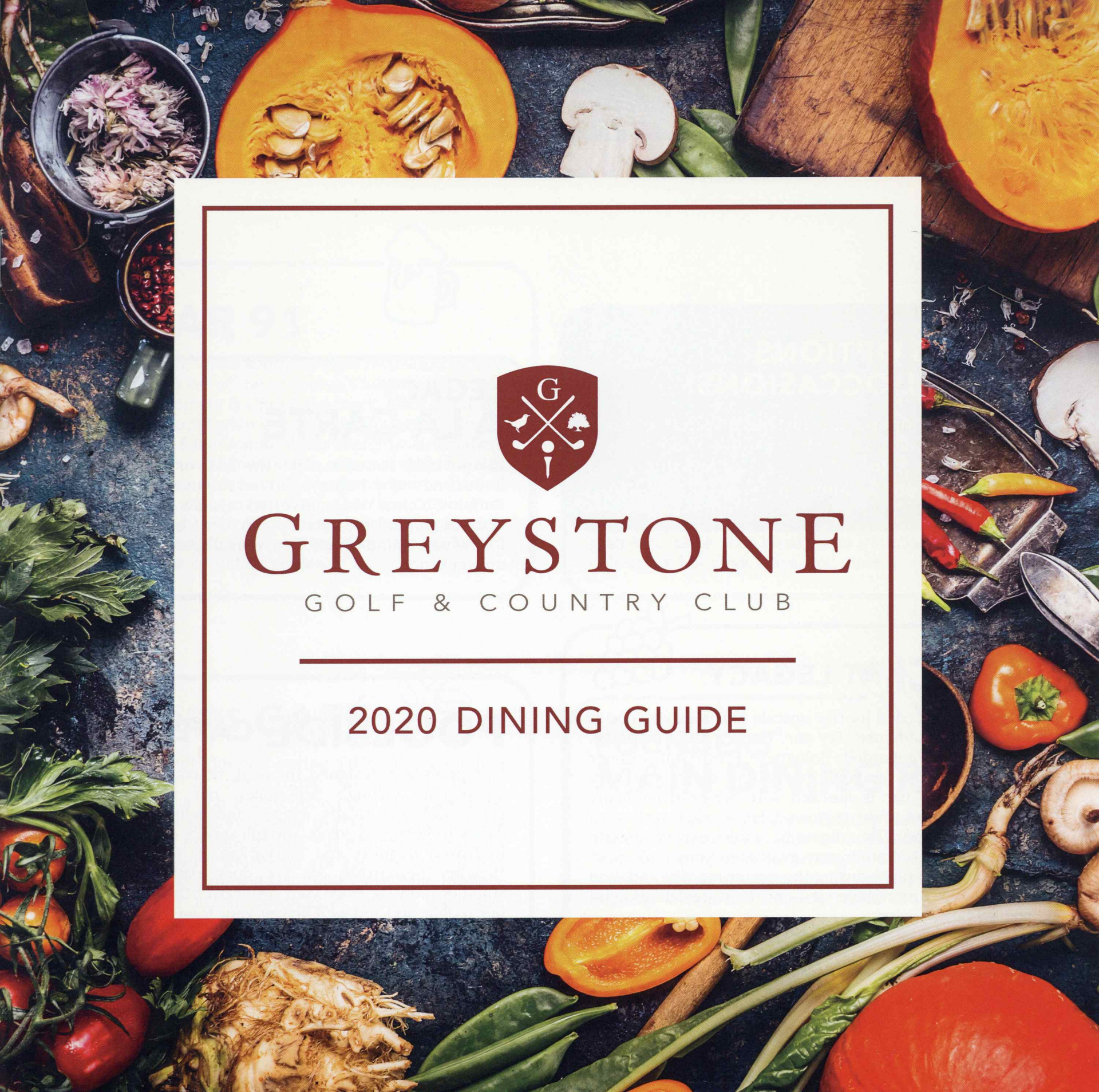


GREYSTONE

GOLF & COUNTRY CLUB

2020 DINING GUIDE

DINING OPTIONS FOR ALL OCCASIONS!

Greystone is open daily and has a variety of fast, casual and fine dining choices. See the details on pages 2 & 3 describing each of our different dining locations and options.

LEGACY A LA CARTE

Choose to be seated in either the Grille or Legacy Dining Room and enjoy Legacy's Grilled Angus Chuck Burger, Buffalo Chicken Wings, assorted salads & more off our a la carte menu. Dine outside with views of the waterfall following a round of golf. Fast, casual breakfast is served on weekends.

AMICI AT LEGACY

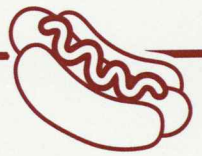
No passport needed for this upscale Italian experience at the Legacy Clubhouse. Try our "Harry's Bar" Carpaccio, House-made Pappardelle Bolognese, Fresh Gulf Grouper alla Ligure and much more, as the menu will vary biweekly. The bar is stocked with wines from many different Italian wine regions, plus a wide variety of spirits for apéritifs, digestifs, and revived classic cocktails. A reservation may guarantee your table next to the cozy fireplace during the winter months and dine al fresco with incredible views of the waterfall and golf course in the spring.

POOLSIDE CAFÉ

Our pools are designed for peak relaxation and play. Open May through September, our Poolside Café serves delicious salads, wraps, sandwiches, snacks and candy to keep you going. The full service bar specializes in frozen daquiris and margaritas so you stay cool. Weather permitting, we are open daily during the summer months. Place your order over the phone or on our mobile app and we'll deliver your food & drink to you as you lounge poolside.

CELLAR 91

Come as you are to our southern-style restaurant located on the lower level of the Founders Clubhouse. Try our Fried Green Tomato & Crab Cake Stack, Black Eyed Pea Salad, Triple Pork Sandwich, and Low Country Shrimp & Grits. Family & friends unite at this energetic atmosphere with live music on the weekends, seasonal chilled oyster bar on the patio, unique craft bourbons, beer, wine and to top it all off, an ice cream sundae bar. Reservations are encouraged but not required. Outdoor seating is available with incredible views of Founders hole no. 18 and the Double Oak Mountain skyline.



THE PLAZA

Located outside at the Founders Clubhouse, the Plaza is our fastest dining option primarily used by golfers for grab & go items. The Plaza offers a full bar selection, deli wraps, hot dogs, chips, and more.

FOUNDERS CAFÉ

Rise and grind! Coming spring 2020, the Founders Café, located in the Trophy Room, will provide members with a convenient option for coffee, breakfast and snacks, as well as a place to come get some work done, or meet up with friends. In a hurry? Order your latte and blueberry muffin on our app and we'll deliver it curbside. The café will also offer fresh fruit, granola, breakfast and lunch sandwiches, salads, espresso, cappuccino, coffee frappes, tea and much more.

FOUNDERS MAIN DINING ROOM

Our largest and most formal dining room is located on the main level of the Founders Clubhouse. The Founders Main Dining Room is the setting for Sunday Brunch each week as well as private events like rehearsal dinners, and member events like Comedy Night, Lobster Night and holidays including Valentine's Day, Easter, Mother's Day, Thanksgiving and Christmas Eve.

SOCIAL EVENTS CALENDAR

JANUARY

18TH FROZEN KID'S BREAKFAST

18TH COMEDY NIGHT

25TH PRESIDENT'S DINNER

FEBRUARY

6TH STEELE WINE DINNER

14TH VALENTINE'S DINNER

22ND FATHER DAUGHTER DANCE

22ND CHEF'S TABLE LIVE

MARCH

7TH MENTALIST MIND READER SHOW

12TH DINNER ON THE GREEN

14TH MICKEY MOUSE CLUBHOUSE KID'S BREAKFAST

APRIL

11TH EASTER EGG HUNT

12TH EASTER BRUNCH

MAY

6TH–10TH REGIONS TRADITION

10TH MOTHER'S DAY BRUNCH

23RD LUAU GRAND OPENING AT THE POOL

30TH BABY SHARK KID'S BREAKFAST

JUNE

13TH MEMBER APPRECIATION PARTY

21ST FATHER'S DAY

SOCIAL EVENTS CALENDAR

A GLIMPSE AHEAD!

See the calendar below for a tentative list of events in 2020. Additional happenings will also be announced throughout the year. Keep an eye out for our quarterly newsletter detailing what's ahead.

JULY

- 4TH INDEPENDENCE DAY CELEBRATION
- 18TH WILDLIFE WONDER KID'S BREAKFAST

AUGUST

- 13TH LOBSTER NIGHT
- TBA GROOVE ON THE GREEN

SEPTEMBER

- 12TH SUPERHERO KID'S BREAKFAST
- 17TH DINNER ON THE GREEN

OCTOBER

- 3RD FOOD & WINE FESTIVAL
- 30TH SPOOKTACULAR

NOVEMBER

- 14TH PJ MASKS KID'S BREAKFAST
- 26TH THANKSGIVING BRUNCH

DECEMBER

- 3TH HOLIDAY OPEN HOUSE
- 6TH & 13TH BRUNCH WITH SANTA
- 18TH & 20TH DICKENS DINNER
- 24TH CHRISTMAS EVE BRUNCH

CELLAR
91

CELLAR 91 HOURS

OPEN WEDNESDAY – SUNDAY

Wednesday from 11am-9pm

Thursday from 11am-9pm

Friday from 11am-10pm

Saturday from 11am-10pm

Sunday from 11am-9pm

Located on the bottom floor of the Founders Clubhouse, Cellar 91 is a place where families can come straight from the playing field to the dinner table and a place where friends can unite in a lively atmosphere.

The bar features local craft beer, bourbons, an an extensive wine list for golfers & tennis players to enjoy following a day on the course or courts. Just finished a hard workout? Reward yourself with a fresh meal and cold draft beer.

The Cellar 91 menu is offered for lunch & dinner and is updated according to what foods are in season. Featuring dishes that are all southern inspired with a contemporary edge we use fresh, local ingredients. Families can also enjoy our self-serve ice cream bar to create your own sundae, available during all hours of operation. Experience our fresh, seasonal seafood oyster bar and enjoy the live music on the Cellar Patio each weekend. On Wednesdays we Wine Down with a complimentary wine tasting & charcuterie, plus discounts on select wine glasses & wine bottles.

If you're looking to have a casual meal with friends and family we invite you to join us, Wednesdays through Sundays in Cellar 91. Call us for reservations at (205)986.5149 or visit our website at greystonecc.com.

CELLAR 91 MENU SAMPLE

SNACKS & STARTERS

Chicken & Andouille Sausage Gumbo
white rice & okra 4 / 7

Southern Nachos
fried pork skins, pulled pork, pinto beans, jalapenos, sour cream, scallions, cheddar 9

Fried Green Tomato & Crab Cake Stack
old bay remoulade sauce 14

Redneck Pate / Pig in a jar
pulled pork, pickled veggies, benne crackers 8

"Popcorn" Shrimp
fried white shrimp tossed in spicy chili sauce 12

Cajun Tasso Mac & Cheese 7

GARDEN

Iceberg Wedge
cucumbers, tomatoes, pickled red onions, smoked bacon, buttermilk dressing 7

Black-Eyed Pea Salad
corn, sweet peppers, feta, chopped romaine, green goddess 7

House Chopped Salad
chopped pork, red cabbage, apples, carrots, roasted peanuts, honey cider dressing 7

Simple Side Salad
with house dressing 4

SIDES

Sautéed Green Beans 4
Southern Braised Greens 3
Local Stone Ground Grits 3
Smashed Potatoes 3
Steak Fries 3
Chow-Chow 3

BBQ SAUCES

Sweet & Smokey
Carolina Mustard
Big Bob's White

PICK IT UP

(choose one side)

Beef Brisket Po'Boy
lettuce, tomato, pickle, debris gravy, horseradish aioli, french bread 10

Fried Oyster Po'Boy
lettuce, tomato, pickle, crawfish remoulade sauce, french bread 15

Cellar Burger
7oz wagyu beef patty, pimento cheese, arugula, applewood smoked bacon, brioche bun 12

Smoked Chicken Sandwich
big bob's white bbq sauce, house pickles 9

Triple Pork Sandwich
pulled pork butt, pork belly, sliced ham, mustard seed slaw, sweet & smoky sauce, house pickles 12

Fried Chicken Biscuit
ham hock braised collard greens, sawmill gravy 9

IN THE PAN

Pecan Crusted Rainbow Trout
creamy grits & sautéed green beans 18

Low Country Shrimp & Grits
collard greens, andouille sausage, smoked tomato butter 19

Reverse Seared Flat Iron Skillet Steak
steak fries, arugula, house worcestershire 22

Southern Pot Pie
pulled pork & sausage, succotash, white gravy, crumbled cornbread 14

HICKORY SMOKED PLATES

(choose two sides & one sauce)

Half Chicken 13
Angus Beef Brisket 18
St. Louis Style Pork Ribs 14/25
Pork Shoulder/Pulled Pork 12

DESSERTS

Kat's Banana Pudding 6
Bourbon Pecan Pie 6
Peach & Blueberry Cobbler 7
Homemade Ice Cream 6

AMICI
AT LEGACY

AMICI HOURS

OPEN WEDNESDAY – SATURDAY

From 5pm-9pm

LEGACY A LA CARTE HOURS

OPEN FRIDAY – TUESDAY

Friday from 11am-4:30pm

Saturday from 7am-4:30pm

Sunday from 7am-7pm

Monday from 11am-7pm

Tuesday from 11am-7pm

No passport needed for this new, upscale Italian experience at the Legacy Clubhouse. Amici is the ultimate date night destination for couples looking for a romantic night out, the ideal spot to celebrate a special occasion, or just a fun night with friends.

The menu changes bi-weekly enabling us to feature a variety of traditional Italian dishes combined with fresh, seasonal ingredients. We serve delectable carpaccio & fresh handmade pastas to complement the exciting array of land and sea entrees. We have designed the menu to reflect traditional Italian Trattorias & encourage patrons to select items from each course for a true taste of Italy. We also create in-house artisanal desserts to make your dining experience at Amici bellissimo!

Our bar boasts a beautiful list of wines from many different Italian regions, plus a cocktail menu that offers a wide variety of spirits for apéritifs, digestifs, and classic cocktails.

Meaning "friends" in Italian, Amici is the perfect venue to frequent with your closest friends and loved ones. Reservations are encouraged and attire is club cocktail. To reserve your table call 205.986.5172 or visit our greystonecc.com.

AMICI MENU SAMPLE

APERITIVO

Minestra di Pasta e Fagioli 6
pasta & bean soup with fennel sausage

Carpaccio "Harry's Bar" 12
shaved wagyu beef with mustard sauce, capers, rucola, parmigiana-reggiano

Fritto Misto 14
mixed fry of fresh fish, shrimp & squid with sweet peppers, pulled herbs & lemon aioli

Risotto ai Funghi 9
three mushroom risotto
with fontina & truffle jus

Insalata Cesare 7
chopped organic romaine, focaccia croutons, parmesan, anchovies

ENTRATA

Fresh Gulf Grouper alla Ligure 29
lugurian style fish of the day with olives, tomatoes, potatoes, baby artichokes, pine nuts, lemon & fresh basil

Osso Buco 29
braised veal shank, creamy polenta, stewed baby carrots, gremolata 29

Pappardelle Bolognese 22
house-made pasta with veal & pork ragu, soffritto & pecorino romano

Filetto Mignon 34
grilled 8oz. beef tenderloin with broccoli rabe, fingerling potatoes, pancetta & cipollini onions

Saltimbocca di Pollo 19
prosciutto stuffed chicken breast, sage, cappelini pasta, wilted spinach, mushrooms & marsala

Vongole e Linguini di Gamberetti 24
littleneck clams & shrimp steamed in pinot grigio, garlic, shallots, butter, chopped parsley, touch of cream

Spaghetti alla Puttanesca 17
roast roma tomatoes, garlic, spicy chilis, anchovies, capers, olive oil

DOLCE

Semifreddo di cioccolato 8
frozen chocolate mousse, pistachios & cream

Panna Cotta 7
chilled vanilla custard, blood oranges & biscotti

Kat's Tiramisu 7

FOUNDERS
CAFÉ

CAFÉ HOURS

OPEN DAILY

From 6am-3pm

Open March 2020, the Founders Cafe is exactly what our on-the-go members need. Serving patrons seven days a week, this cafe is perfect for anyone looking for a quick snack, hot & cold beverages, and a cozy atmosphere with unbeatable views.

We offer many fresh café foods like breakfast sandwiches, pastries & sweets, and a variety of healthy snacks. Our resident pastry chef, Kat Arredondo, creates soft and flaky treats, perfect for those days where you cheat on your diet, but for the stronger willed we will also have options like granola parfait and protein drinks to keep you on-track and energized after you leave the gym.

Greystone proudly serves the highest quality of Royal Cup Coffee from their line of H.C. Valentine as our own private blend. We offer an assortment of hot & cold beverages like lattes and teas to iced coffees and frappés, plus smoothies & refeshers for everyone to enjoy.

The Founders Cafe provides members a place to come relax alone to get some work done or a casual place to meet & catch up with friends. We have fast Wi-Fi, several televisions, and coffee house music. Ask the barista about our mobile ordering option for convenient curbside service.

CAFÉ MENU SAMPLE

HOT BEVERAGES

H.C. Valentine Coffee
regluar or decaf

Seasonal Lattés
mocha or vanilla

Espresso

Cappuccino

STEEP Hot Teas
earl grey, english, lemon,
orange spice, or pomegranate

COLD BEVERAGES

Iced Coffee
regluar or decaf

Seasonal Frappé

Sweet or Unsweet Tea

Refreshers & Lemonade

Smoothies
seasonal, classic & superfood

BREAKFAST SANDWICHES

Sausage, Egg, & Cheese Sandwich

Ham, Swiss, & Egg Sandwich

PASTERIES & BAGELS

Cinnamon Roll & Coffee Cake

Scones & Danishes
cherry or strawberry

Muffins
chocolate, blueberry, or pumpkin

Bagels with Cream Cheese
plain, everything, or blueberry

HEALTHY SNACKS

Granola Parfait

Vegetable Crudite, Fruit, & Cheese

WINE DOWN WEDNESDAYS

Complimentary
WINE & CHARCUTERIE
AT 6:00PM IN CELLAR 91

EACH WENDESDAY WE OFFER A COMPLIMENTARY WINE TASTING, WITH CHEESE & CHARCUTERIE.

ALSO ENJOY DISCOUNTED WINE BOTTLES AND GLASSES!

Cellar 91

Acoustic Nights

Friday & Saturday Nights in
Cellar 91 from 6:00pm-9:00pm.

Visit Greystonecc.com to view the weekly line-up.

GREYSTONE

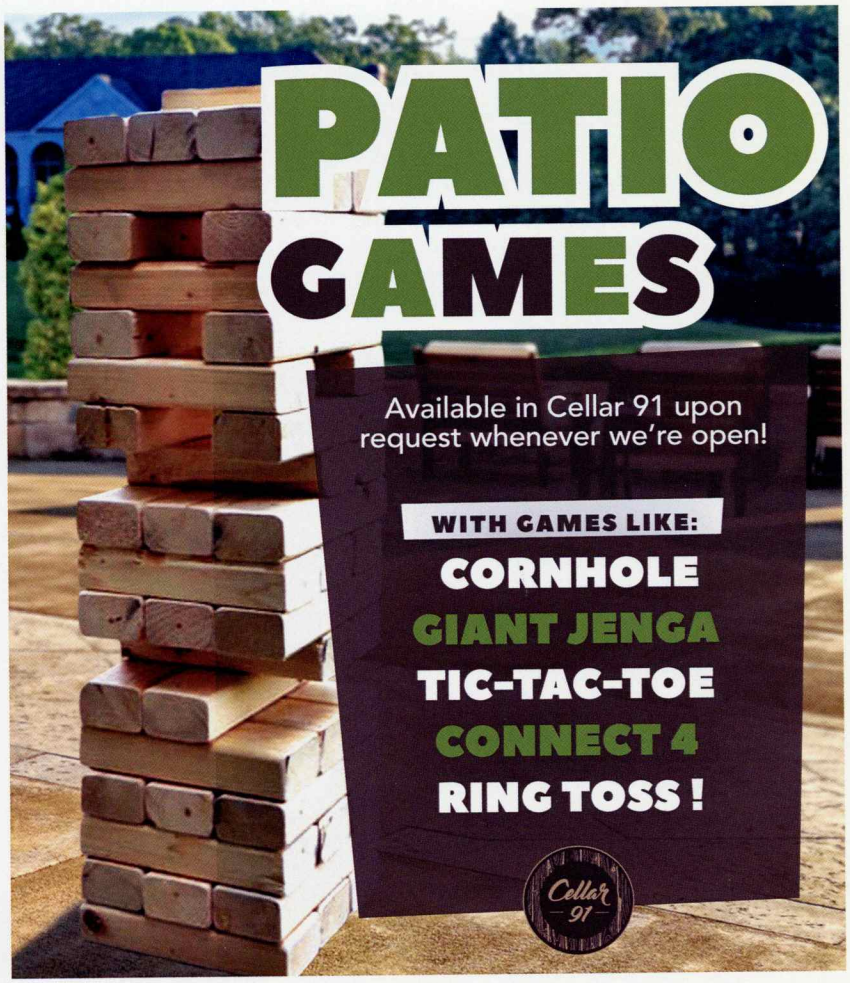
Wine Club

JOIN THE GREYSTONE WINE CLUB FOR ONLY

$300 YEAR

- WAIVED $15 CORKAGE FEES
- MONTHLY WINE CLUB TASTINGS
- $10 OFF WINE DINNERS
- 10% DISCOUNT ON WINE BOTTLE PURCHASES
- CASES OF WINE AT 10% OVER WHOLESALE PRICE

Go to Greystonecc.com and click the link to sign up for Wine Club.



CATERING AND CULINARY STAFF Q&A

EXECUTIVE CHEF

ALAN MARTIN

Q: What is your fondest memory of the Club?

A: My most fondest moments at Greystone are when I get to see aspiring cooks and staff succeed. It makes me happy to see all of our hard work pay off.

Q: What's the most difficult part about your job and how do you overcome it?

A: Trying to please everyone. It's just not always possible, but we keep trying with determined effort, growth and patience.

Q: Why did you choose this career path?

A: Well, I studied engineering at Auburn University, but something I always enjoyed was cooking for family and friends. Cooking seemed to come easy to me. Then, after working for Frank Stitt at Highland Bar & Grill and Bottega, I found his mentorship plus the support of local growers, farmers and fishermen gave me a more ambitious & creative drive in this field!

Q: What motivates you?

A: Professionally, I am motivated by the pursuit of excellence, the desire to be the best; personally, my three children Ryan, Aly & Hayden.

SOUS CHEF

ADAM POUNCEY

Q: What is your fondest memory of the Club?

A: Fondest memory is being apart of the Regions Tradition, and the atmosphere during the tournament. I really enjoy the game of golf and cooking, so I get to enjoy it on two different levels.

Q: What's the most difficult part about your job and how do you overcome it?

A: Time management is just one of the challenging parts of my job. With staying organized, planning, and communicating with the team, I don't see anything standing in our way that we can't overcome.

Q: Why did you choose this career path?

A: Cooking in a professional kitchen takes a team effort. Growing up playing sports my whole life and being on a team helped with making that decision.

Q: What's your favorite thing about Greystone?

A: The Team!! The staff at Greystone is my favorite part about working here. The heart and spirit that I see from fellow employees is what keeps me going and wanting to better myself.

PASTRY CHEF

KAT ARREDONDO

Q: What is your fondest memory of the Club?

A: I'd say getting to be in the first graduating class of Greystone University. It was nice to meet new people that I don't usually work near or see.

Q: What's the most difficult part about your job and how do you overcome it?

A: I would say making sure I don't miss anything. There's a lot of planning and preparation that goes into making sure everything turns out the way it should.

Q: Why did you choose this career path?

A: My grandmothers kept me in their kitchens when I was a child, around 9, I knew when I grew up I wanted to be a pastry chef.

Q: What motivates you?

A: I am motivated because I love what I do. When I see people enjoy what I create, that just makes it even better.

CATERING AND CULINARY STAFF Q&A

RESTAURANT SUPERVISOR

SAINT JOHN BENDER

Q: What's something about your job that most people don't understand?

A: What I actually do here. Everyone thinks I'm the Club Concierge, but that's not true, when I am really the Restaurant Supervisor.

Q: What's the most difficult part about your job and how do you overcome it?

A: There's nothing difficult about my job, because I believe in structure. I am very particular and keep everything organized. But if I had to choose something I'd say the most difficult part about my day is keeping the little kids calm while making sure they and their parents have a great experience.

Q: What motivates you?

A: I am motivated by just being here, I truly am. When I come into the club I feel like I'm in my second home. It's just great to be here, I love my job and my Greystone Family.

Q: Why did you choose this career path?

A: My time played out at the bank, after being there for over 25 years. I always had a passion for banquet service and hospitality and decided it was time to make a change.

Q: What will your responsibilities be in the new restaurants and dining updates?

A: I will be overseeing Amici at Legacy and Sunday Brunch in the Main Dining Room, so the folks at Founders don't miss me!

FOUNDERS CAFÉ SUPERVISOR

SONJA MOORE

Q: What is your fondest memory of the Club?

A: Regions Tradition is such an exciting time at the Club! I just love the energy in the air and seeing the Club transform into an incredibly vibrant social and golf scene.

Q: What motivates you?

A: Seeing a plan come together over time is one of my motivations. I stay motivated by those little mistakes or issues that need figuring out, I like to see them through and make sure they are executed perfectly.

Q: Why did you choose this career path?

A: I get great pleasure when people are served in excellence and Greystone seemed like a perfect place for that. Plus, I love making people smile.

Q: What will your responsibilities be in the new Founders Café?

A: When I transition to Café Supervisor, I will oversee the staff working in the Café as well as ensure the quality and excellence of the Café's performance. In this new role I look forward to collaborating with the team to create a wonderful experience for our members.

CELLAR 91 MANAGER

DARYL BAXTER

Q: What is your fondest memory of the Club?

A: I mean there's a lot, but the memory that sticks out as the closest one I have would probably be my 10 year anniversary.

Q: What's something about your job that most people don't understand?

A: Just being behind the scenes. Trying to get everyone on the same page with the staff's wants, needs, and desires & the member's wants, needs and desires.

Q: What's the most difficult part about your job and how do you overcome it?

A: When you really disappoint a member... to me that's a hard challenge to overcome. When a member has a situation I go into research mode. I try to find out what the events are that led up to that. Then I apply what I have learned to form a positive outcome from it.

Q: Why did you choose this career path?

A: It started, really, in the 7th grade, after I presented a recipie my father taught me for 1000 Island Dressing to the whole school. When I did that and everyone applauded, I was hooked. I'll never forget that.

Q: What will your responsibilities be in the new restaurants and dining updates?

A: I will continue to oversee the different dining outlets across the Club, but primarily my responsibilities will be in Cellar 91.

GREYSTONE
GOLF & COUNTRY CLUB

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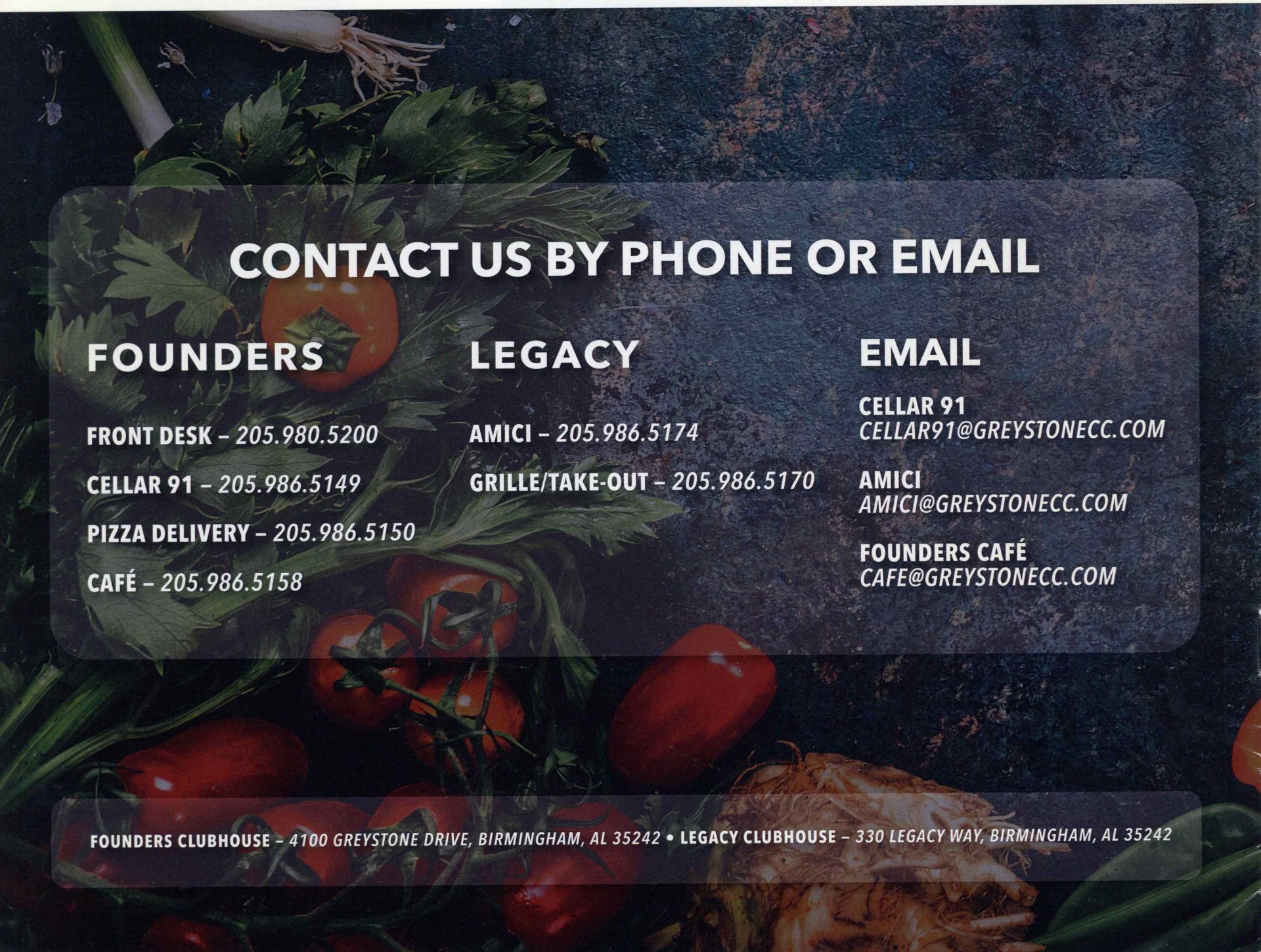

CONTACT US BY PHONE OR EMAIL

FOUNDERS

FRONT DESK – *205.980.5200*

CELLAR 91 – *205.986.5149*

PIZZA DELIVERY – *205.986.5150*

CAFÉ – *205.986.5158*

LEGACY

AMICI – *205.986.5174*

GRILLE/TAKE-OUT – *205.986.5170*

EMAIL

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AMICI
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FOUNDERS CAFÉ
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